



MAISON FRÉDÉRIC MAGNIEN

Puligny-Montrachet 'Meix' 2022

Frédéric Magnien is a fifth-generation winemaker from Morey-Saint-Denis. Learning the craft from his father, Michel Magnien (of Domaine Michel Magnien), Fred also traveled to hone his talents in other fine wine regions before returning home and starting his own négociant domaine in his native village. He differentiates himself from other négociants in that he works closely with partner growers throughout the growing season. His own teams tend these mostly older-vine vineyards according to organic and biodynamic methods and harvest the grapes, ensuring quality from field to bottle. Wines are bottled unfinned and unfiltered and according to the lunar calendar, with low added sulfites.

WINERY: Maison Frédéric Magnien

WINEMAKER: Frédéric Magnien

ESTABLISHED: 1995

REGION: FRANCE • Burgundy • Côte de Nuits • Morey-Saint-Denis

APPELLATION: Puligny-Montrachet AOC

BLEND: 100% Chardonnay

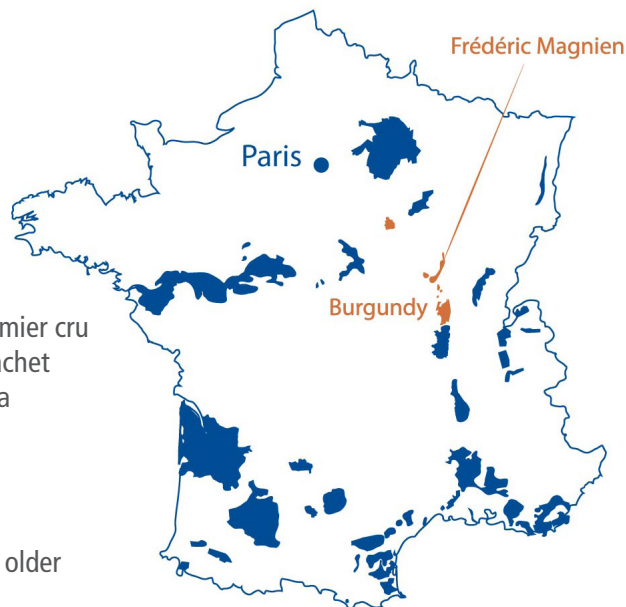
VINEYARDS: 'Les Meix' sits west of the village upslope, touching premier cru 'Pucelles' on its western border. (Grand cru Bienvenue-Batard Montrachet also neighbors 'Pucelles'.) Soils are a limestone-rich clay. A 'meix' is a medieval Burgundian word that describes a rural home with multiple buildings, that adjoins a garden or orchard.

AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in older French oak barrels; aged in barrel. Unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of citrus, fresh pineapple, oyster shell, spring herbs. Medium-bodied, savory

PAIRING SUGGESTIONS: As an aperitif; with white meat; moderately aged French cheeses



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